


Trattoria
Italiana



Antipasti

vegetarian 

Bar bites and small dishes

ANTIPASTI VEGETARIANI

22.5

Platter with buffalo mozzarella, green pesto, two bruschetta with tomato & garlic salsa, pepper spread, grissini, marinated olives, focaccia, various dips, grilled vegetables and crema di Gorgonzola (*Add burrata +5*)

ANTIPASTI DI CARNE

24.5

Platter with various ham and sausages, two bruschetta with tomato & garlic salsa, grissini, buffalo mozzarella, green pesto, focaccia, various dips, marinated olives and crema di Gorgonzola (*Add Burrata +5*)

PANE 7

Roasted focaccia with truffle cream, olive oil-herb salt and pomodori secchi garlic dip

CARPACCIO DI MANZO E TARTUFO 14

Thinly sliced beef, arugula, truffle cream, pine nuts, olive oil and shaved Parmesan

VITELLO TONNATO 14

Roast veal with tuna cream, red onion, arugula, olive oil and capers

TARTARE DI BARBABIETOLA 12

Tartare of puffed beetroot, Granny Smith, shallot, basil mayonnaise, garlic crumble and Aceto balsamic syrup

SALMONE MARINATO E POMODORI SECCHI 14

Homemade marinated 'gravad lax', little gem, radish pickles, sun-dried tomato crème fraîche, thinly sliced fennel, lemon oil and black olive crumble

ARANCINI DI E POMODORO 10

Deep-fried risotto balls stuffed with mozzarella and tomato with grape mayonnaise

PROSCIUTTO E SALAME 12.5

A variety of assorted hams and sausages from Lombardy


FRITTURA DI CALAMARI 10

Deep-fried squid rings with fresh lemon, flat parsley and garlic mayonnaise

BRUSCHETTE MISTE 9.5

Toasted focaccia with a variety of toppings

Pizze

vegetarian 

MARGHERITA 13

San Marzano tomato sauce, fior di latte, olive oil and basil

PROSCIUTTO SAN DANIELE E POMODORI SECCHI 18.5

San Marzano tomato sauce with 18-month-old matured prosciutto di San Daniele, sun-dried tomato, fior di latte, basil, red onion and marinated olives

PIZZA CON VERDURE E PECORINO ROMANO 17

Sun-dried tomato crème fraîche with baby spinach, spicy pesto, roasted vegetables, Pecorino Romano and pumpkin seeds

BURRATA E MORTADELLA 19

Roasted yellow pepper sauce with thinly sliced mortadella, cherry tomato, burrata, pistachio crumble and arugula

QUATTRO FORMAGGI 16.5

San Marzano tomato sauce with Gorgonzola Piccante, Taleggio, fior di latte and pecorino Romano

DIAVOLA CON 'NDUJA PICCANTE E BURRATA 19

San Marzano tomato sauce with spicy sausage from Calabria, salame ventricina, burrata stuffing, black olives, red onion and basil

PIZZA DEL MESE

Pizza of the month

MONTHLY PRICE


**Pizza
Mania**

ALL PIZZAS
12.5

MON TO THU*
FROM 17:00 TO 18:00

**not available during holidays*

Pasta

vegetarian 

LINGUINE ALLA NORMA 13 | 22.5

Linguine tomato pasta with Sicilian braised aubergine, garlic, capers, chilli flakes, San Marzano tomato, burrata and fresh basil

TORTELLONE CON ZUCCA 12.5 | 22

Stuffed with ricotta and pumpkin, deep-fried sage, toasted pepitas and a creamy Gorgonzola Piccante sauce

PENNE CON POLLO E PESTO ROSSO 13 | 22

Penne with slow-cooked chicken, garlic, black olives, pine nuts, cherry tomato, Parmesan, red pesto and arugula

TONNARELLI CON GAMBERETTI E COLATURA DI ALICI 13.5 | 24.5

Black tonnarelli pasta with sautéed prawns, garlic, red pepper, cherry tomato, Colatura di alici and flat parsley

TAGLIATELLE CON VITELLO BRASATO E POMODORI SECCHI 13.5 | 23.5

Tagliatelle pasta with fried veal, porcini sauce, sun-dried tomato, fried sage, garlic crumble and Taleggio

RISOTTO AL POMODORO 11.5 | 21.5

Tomato risotto with various colours of tomato, smoked almond, lemon oil, Parmesan and arugula

Menu di selezione

Discover and experience the pure Italian cuisine of our Trattoria over 3 courses

STARTER

Antipasti di carne (vegetarian possible)

MAIN COURSE

A pizza or pasta from the menu of your choice

DESSERT

A dolci from the menu of your choice


Exclusively to be ordered per table and from 2 to 12 persons

**3-courses
for 30
per person***

***on Thursday, Friday and
Saturday +5 p.p.**

Pesce, carne e vegetariano

(from 17:00)

vegetarian 

FILETTO DI MANZO 25.5

Baked Black Angus steak (approx. 200 g) with pesto butter, Roseval potato wedges and roasted vegetables

MERLUZZO 25

Skin-on and crispy cod fillet, spicy caponata, baby potatoes, Taggiasca olives, lemon oil and crispy capers

CARNE DI VITELLO 25.5

Tender veal steak, roasted carrots, gremolata, Roseval potato wedges and rosemary garlic gravy

LASAGNE DI VERDURE E PECORINO ROMANO 19.5

Homemade lasagne of peppers, aubergine, bechamel, basil tomato sauce, artichoke cream, Pecorino Romano and bruschetta

SALTIMBOCCA DI POLLO 22.5

Stuffed chicken breast with prosciutto di San Daniele, crispy polenta, gratinated fennel and a sage butter sauce

Dolci

PANNA COTTA CON FRAGOLA E BASILICO 10.5

Panna cotta of strawberries and basil with caramelised white chocolate crumble, strawberries and dark cherry aceto balsamico

TORTA AL CIOCCOLATO 10

Chocolate brownie with caramelised walnuts, dark chocolate sauce and raspberry sorbet ice cream

TIRAMISU DELLA CASA 7

Mascarpone, ladyfingers, coffee and Amaretto with smoked almond ice cream and crispy almond

AFFOGATO 7

Two scoops of vanilla ice cream, espresso, coffee zabaglione and caramelised walnuts

TORTA AL LIMONCELLO 7

Homemade lemon and limoncello cake, icing sugar and vanilla ice cream

SGROPPINO (FRESHLY PREPARED AT THE TABLE) 12.5

The Italian drink made of lemon ice cream, vodka and Prosecco

DOLCE GRANDE 11.5

Selection of our desserts

Uni dessert

TENIMENTI CA'BIANCA MOSCATO D'ASTI DOCG 6

Moscato, Piedmont | Floral, sweet, honey

BRACHETTO D'ACQUI DOCG 'VALLE DELLE ROSE' 6

Brachetto, Piemonte | Fresh, strawberry, sweet

Grappa

BORGOGNO GRAPPA DI MOSCATO 6

Moscato, Piemonte

BORGOGNO GRAPPA DI BAROLO 7

Nebbiolo, Piemonte

Dessert cocktails

ESPRESSO MARTINI 11

42 Below Vodka, espresso, Kahlúa

TIRAMISÙ MARTINI 12

Disaronno, Creme de Cacao, espresso, homemade secret tiramisù mix